



RESTAURANT & BAR
**THE
DUNSTANE**

HOGMANAY MENU

FIRST COURSE

Artisanal bread with whipped butter

SECOND COURSE

Dorset crab and smoked salmon with fennel, avocado emulsion, caviar,
charred cucumber and sourdough bread

Candied beetroot and goat cheese with walnuts, chicory, raspberry coral,
chardonnay jelly and compressed blackberries

THIRD COURSE

Dry-aged sirloin of beef with heritage carrots, truffle-pressed potatoes,
Roscoff onion and sauce bordelaise

Winter vegetable Wellington with truffle cream sauce, wilted spinach and Parmesan foam

FOURTH COURSE

Texture of grapefruit

FIFTH COURSE

Dark chocolate delice with brûlée banana, candied hazelnuts,
coconut gel and strawberry sorbet